



THE ISLAND
at Elizabeth Quay

FUNCTIONS



*You're on
Island time...*



PERTH'S MOST UNIQUE VENUE

With breathtaking 360-degree water frontage and impressive city views, there's no comparison. The Island at Elizabeth Quay is Perth's most unique function venue. Surrounded by the stunning Swan, set within the opulent interior architecture of a heritage listed building, our four separate zones, clever indoor-outdoor flow and playground create an oasis on the edge of the CBD.

Vibrant menu packages with delightful drinks and cocktail options, complete with on-site brewery, promise an unforgettable event. The Island offers the perfect setting for any occasion, from beautiful Bay Window areas, The Island Brew Garden, Sunny Side Deck, The Brew House or the entire Island.

Our team are experts at curating a custom package for your special occasion, corporate event, family gathering or community celebration. Contact us today to start planning your stress-free, memorable experience.



BAY WINDOW WEST

Under high vaulted ceilings, upon timber floors, this sanctuary is bathed in natural light through the 1920’s era, expansive arched bay windows.

For an intimate sit down gathering of up to 50 people, the west wing creates a sense of abundant space and opulence.

This is the ideal place to dine, lounge, celebrate and host your guests for a memorable event.



N
COCKTAIL
STYLE



50
SEATED
STYLE



N
PRIVATE
BAR



N
LIVE
MUSIC



N
AUDIO/
VISUAL

BAY WINDOW EAST

A mirror of the opulence of the west wing, the east bay window function area is an intimate, seated dining space for up to 40 people.

Make the East wing your own and soak up lavish architecture and décor. The heritage, arched floor to ceiling windows create an oasis of light all year round, with the perfect balance of lounge areas, formal dining and bar for a memorable-social atmosphere.



N
COCKTAIL
STYLE



40
SEATED
STYLE



N
PRIVATE
BAR



N
LIVE
MUSIC



N
AUDIO/
VISUAL





BREW GARDEN

Relaxed, comfortable, spectacular! This indoor-outdoor space has all the makings of a dream event setting. Incredible river views overlooking the Quay and cityscape, under tranquil leafy green awnings with a variety of seating including high tables, cosy alcoves, and comfy swing seat.

The louvered sunroof creates versatility for any season, closed with heating to stay warm and dry, or open to let the sun, sunset or stars shine over your function. A pace for up to 200 people and access to the Garden Bar, greet your guests with a welcoming cocktail as they step into the garden and enjoy an unmatched event.

				
200	100	Y	Y	Y
COCKTAIL STYLE	SEATED STYLE	PRIVATE BAR	LIVE MUSIC	AUDIO/ VISUAL



SUNNY SIDE DECK

A glorious alfresco overlooking the Swan River, this is an elegant space to enjoy long summer evenings or cosy gatherings, enveloped under large market umbrellas. Set along the north facing exterior of the heritage listed, 1929 Florence Hummerston building, looking out to the waterfront, the hum of the Quay and iconic Bell Tower.

This casual, green garden space offers the versatility of bookings for a private table of 15 up to a cocktail style function for up to 200 guests. Your function area will be sectioned to meet your privacy needs.

				
200	100	N	Y	Y
COCKTAIL STYLE	SEATED STYLE	PRIVATE BAR	LIVE MUSIC	AUDIO/ VISUAL



EXCEPTIONAL CATERING

The Island at Elizabeth Quay offers seasonally inspired menus from the Mediterranean to compliment the style of your event. Our flavoursome food packages can be customised to suit your guests' preferences and taste offering something for everyone.

CANAPE MENU 30+ GUESTS

We pride ourselves in offering a canapé selection that reflects our authenticity. Our Winter Specials menu will feature a delightful variety of hot, cold, and substantial options, each crafted to deliver bold flavours and hearty satisfaction

THE ISLAND’S WINTER SPECIAL \$49PP

Enjoy 1 hour of our chef’s selection canape’s (5)

See our other canape packages:

2 hour canape package: Select from 2 cold, 2 hot, and 1 substantial menu item \$85pp

3 hour canape package: Includes 3 cold, 3 hot and 2 substantial menu items \$99pp



COLD MENU

Mediterranean Pesto Mushroom Bruschetta VV, GFO

Toasted sourdough crostini, whipped almond feta, semi-dried tomato, basil oil

Crispy Prosciutto & Roasted Beetroot Focaccia GFO, VO

House beer sourdough focaccia, lemon labneh, lemon myrtle walnut crumb, pomegranate molasses

Smoked Pumpkin & Whipped Danish Feta Tartlet V, GFO

Toasted pepitas, fried saltbush, hot honey

HOT MENU

Margherita Pizza Slice V, VVO

Tomato base, fior di latte, fresh tomato, basil, extra virgin olive oil

Satay Chicken Skewer GF, N

Traditional Malaysian peanut sauce

Beef & Island Stout Pie

Beef cheek slow braised in dark stout, roasted garlic & herbs

SUBSTANTIAL MENU

Wagyu Beef Slider

Brioche bun, American cheddar, lettuce, burger sauce, pickle

Taco Trio

Miguel’s handmade soft corn tortilla, zesty coleslaw, Pico de Gallo, Island secret spices:

Little Island Beer Battered Fish, lime aioli GFO

Chilli & Lime Chicken, guacamole GF

Chimichurri Mushroom, guacamole GF, VV

PLATTER MENU

EACH PLATTER SERVES 10 GUESTS

The Riverside Platter: \$349
The Black Swan Platter: \$490

Get ready to embark on a flavour-filled journey with our tantalising platters, specially designed for intimate gatherings where sharing is not just encouraged, but celebrated! Whether you opt for The Riverside Platter or indulge in our Black Swan Platter, each bite promises to be a medley of appetizing treats. With these platters, every moment becomes a relaxed and enjoyable celebration making it a memorable affair.



THE RIVERSIDE PLATTER MENU

- Flat bread & dip N,V
- Crumbed prawn, Thai sweet chilli dipping sauce S
- Mini beef slider, charcoal brioche bun, lettuce, cherry tomato, pickle, burger sauce
- Bush spiced fried chicken wings, secret native spices, plum & jalapeno sauce GF
- Satay chicken skewer, traditional Malaysian peanut sauce GF, N
- Vegetarian spring roll, nuoc cham V
- Mediterranean onion bhaji, lemon myrtle labneh, chilli oil, fresh herbs.
- Taco Trio; selection of the below tacos, Miguel’s handmade soft corn tortilla, zesty coleslaw, Pico de Gallo, Island secret spices:
 - Little Island Beer Battered Fish, lime aioli
 - Chilli & Lime Chicken, guacamole GF
 - Chimichurri Mushroom, guacamole GF, VV

THE BLACK SWAN PLATTER MENU

- Australian prawn roll, chilli, lime, coriander S
- Beetroot & ricotta arancini
- Native beef cheek croquette, bush pepper aioli
- Bruschetta, pesto mushroom, almond feta, sundried tomato, balsamic glaze V
- Kilpatrick South Australian oysters, smoked bacon, Little Island stout, Worcestershire glaze, lemon, parsley S, GF
- Lamb kofta, lemon myrtle labneh, pomegranate, pistachio
- Homemade flat bread, rosemary, sea salt, extra virgin olive oil
- Seared rare beef crostini, horseradish cream, pickled shallot
- Smoked pumpkin cannoli, whipped Danish feta, saltbush
- Little Island stout pie, glazed beef burnt ends, smoked onion jam, bush pepper jus

*V Vegetarian VV Vegan VVP Vegan Possible GF Gluten Free GFP Gluten Free Possible
N Contains Nuts S Contains Shellfish DF Dairy Free*

THE GARDEN TABLE

\$59pp

Your Garden Table experience includes a generous shared-style menu, thoughtfully curated to showcase fresh seasonal flavours and premium produce. Served to the centre of the table, each course is designed to encourage connection, conversation, and a relaxed dining atmosphere. Perfect for intimate celebrations and group dining, this experience is designed to take the stress out of hosting while creating a warm and welcoming occasion for everyone at the table.

TO START DESIGNED FOR SHARING

Homemade beer focaccia, flat bread & dip

Rosemary, whipped butter, olive oil, sea salt, selection of the dips below:

- Burnt Carrot Hummus Dip **VV, GF**
- Middle Eastern Warm Fava Bean Dip **VV, GF**
- Romesco Dip **VV, GF, N**

LARGE PLATES DESIGNED FOR SHARING

Pressed slow braised wagyu bolar blade, black pepper jus **GF**

Crispy free-range chicken, hot honey glaze **GF**

Duck fat potatoes, rosemary salt **GF**

Charred greens, garlic, olive oil **GF, VV**

Garden salad **GF, VV**



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SHARED TABLE 30+ GUESTS

2 course: Select from either Starters & Mains **OR** Mains & Desserts \$99pp
3 course: Enjoy our Starter, Main and Dessert options \$119pp

Elevate your event with our thoughtfully curated shared table menu, offering a premium twist on classic pub cuisine. Designed for communal dining, this menu brings together bold flavours and hearty options, perfect for nurturing connection and conversation.

This menu is perfectly designed for seated events hosted in our Bay Windows, encouraging guests to relax, share, and savour each course.

30% deposit required to secure all bookings.

STARTERS DESIGNED FOR SHARING

Selection of breads & dips, cured meats, olives & chef’s selection of West Australian seafood

MAINS DESIGNED FOR SHARING

Tomahawk steak, chimichurri GF
Full roast chicken & stuffing, homemade gravy GF

Sides

Garden salad, tarragon & maple syrup vinaigrette VV, GF
Roast baby potatoes, confit garlic, rosemary & thyme VV, GF
Chargrilled broccolini, PX dressing, shaved aged parmesan VVO, GF

DESSERTS DESIGNED FOR SHARING

Bite size selection of:
Classic crème brûlée
Sticky date pudding, native toffee drizzle, wattleseed cream

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PIZZA PARADISE 15+ GUESTS

2 hour package: \$72pp

Experience the irresistible charm of our hand stretched pizzas, crafted with the freshest, top-quality ingredients. Enjoy a continuous service customised to your group's pace over two hours, ensuring a seamless flow of our signature pizzas, complimented by crispy chips and dips, grissini, and flatbread on arrival.

It's a feast that's as fun as it is delicious, perfect for any celebration. So gather your crew, raise a glass, and let the good times roll!

Enjoy a continuous dining experience tailored to your group's pace.

- Arrival dips, grissini, flatbread
- Fries
- Selection of below pizzas;

PIZZAS

Margherita **VV**

Tomato base, fior di latte, fresh tomato, basil

Annabella's

Tomato base, mozzarella, pepperoni, pickled red onion, chilli

The Drop In Burrata **V, VVO**

Tomato base, mozzarella, roasted cherry tomato, fresh burrata, basil, olive oil, balsamic glaze

The Esplanade

Garlic cream base, mozzarella, prawns, fish, squid, scallops, cherry tomato, zucchini, capers, lemon, micro herbs

Florence **V, VVO**

Truffle cream base, smoked scamorza, mixed mushrooms, baby spinach, fried enoki mushroom

The Duke

Tomato base, mozzarella, free range leg ham, free range chicken, pepperoni, sundried tomato, fresh rocket

Grand Palace

Tomato base, mozzarella, Moroccan spiced pulled lamb, roasted capsicum, red onion, tzatziki yogurt, fresh herbs

V Vegetarian **VV** Vegan **VVP** Vegan Possible **GF** Gluten Free **GFP** Gluten Free Possible
N Contains Nuts **S** Contains Shellfish **DF** Dairy Free



BEVERAGE PACKAGES

Beverages available on consumption. Tailored packages and non-alcoholic packages are also available, please speak with our Functions Manager.

ISLAND PACKAGE

\$55 per person – includes 2 hours of free-flowing drinks.
Need more time? Just \$15 per person for each extra hour.

We currently brew six unique beers on site using traditional methods and the finest, natural ingredients. We love beer and we love food, so naturally the two had to go together! You will see our 1200L vats inside The Brew House that store the beer, that goes straight through the pipes and pour directly into your glass.

Little Island Brewing Co. Beers:

- **Hummerston Pilsner 5.0%:** Crisp and refreshing lager-like beer. Classic Bohemian style made with local ingredients.
- **Little Island Pale Ale 5.6%:** Tropical and floral flavours from Ella and Citra hops. The palate is dry, clean, and fruity. A perfect all year around.
- **Voyage XPA 5.1%:** Plenty of tropical hops, smooth and extremely easy-drinking at the same time. Ultimate beer for the summer.
- **IPA 6.2%:** American IPA with mango, pine and citrus flavours. Complex malt profile to compliment and balance the bitterness given from the hops.
- **Blonde Betty Belgian 5.1%:** Belgian style blonde with a slightly sweet flavour and a dry finish. Banana and fruity ester aromas.
- **Red Ale 4.2%** A creamy Irish style red ale with citrusy American hops. Complex and sessionable at the same time.

Guest Beers:

- Calamity’s Rod Sessional Ale 3.4%
Fremantle, WA
- Funk Perth Cider 4.8%
Swan Valley, WA
- Swan Draught 4.4%
Fremantle, WA
- Calamity’s Rod Continental Lager 4.8%
Fremantle, WA

Wines:

Sparkling

- River Retreat NV Brut
Murray Darling, NSW

White

- Pa Road Sauvignon Blanc,
Marlborough, NZ
- Primo Fiore Pinot Grigio
Rubicone, Italy
- Trentham NV Pink Sparkling
Moscato, Murray Darling, NSW

Rose

- Pierre et Papa Rosé - Vin
Extraordinaire, Herault, France

Red

- Myattsfield GSM
Perth Hills, WA
- Gipsie Jack Shiraz
Langhorne Creek, SA

PREMIUM ISLAND PACKAGE

\$69 per person – includes 2 hours of free-flowing drinks.
Need more time? Just \$15 per person for each extra hour.

Includes all beverages listed in **ISLAND PACKAGE** plus the following house spirits served with mixers:

- Vodka
- Gin
- Bourbon
- Tequila
- Scotch
- White Rum
- Spiced Rum

GROUP COCKTAILS

\$17 each

The Group Cocktails are designed for bulk orders, ensuring affordability without compromising taste. To cater to larger groups, we recommend ordering the quantity equivalent to the number of guests, making them the perfect choice for welcome drinks!

Please check with our Functions Manager for an updated group cocktails list.



TERMS & CONDITIONS

CAPACITY

The Island is licensed for a maximum of 250 guests. An extended license can be applied for (for a fee), should your anticipated numbers exceed this.

DEPOSIT, PAYMENT TERMS AND TERMS AND CONDITIONS AGREEMENT FORM

We require a deposit of 30-50% (credited towards the final account) to confirm all function and event bookings. Deposits are nonrefundable. Bookings are first in best, best dressed. Paying a deposit reflects your recognition and agreement with the terms and conditions outlined in this document. We also require you to sign a copy of the terms and conditions within 7 days of paying your deposit. The Island holds the right to cancel any tentative bookings not held with a deposit payment or signed copy of the terms and conditions.

No space at the venue is guaranteed, even when requested with Functions Manager during the booking process. We will provide a general guide of the space you'll be allocated for your event however other factors are taken into consideration when allocating final spaces such as the final number of guests attending the event. The Island has no private areas, all function spaces are semi-private. If you are seated in The Bay Windows, other patrons will be passing through the space to use the amenities as we are an open plan restaurant

The balance for your event is due 14 days prior to the event date, no later. Payment by cash or direct deposit incurs no surcharge. Any payments paid by credit card will incur a surcharge. Any additional charges incurred on the night must be paid in full by the host or another nominated person at the end of the function. Payment after the event can only occur with written authorisation from the Functions Manager.

The Island makes every effort to maintain prices, however they are subject to alteration prior to your event due to food and beverage price increases beyond our control.

MINIMUM SPENDS

A minimum spend may apply, please ask for further details. The minimum spend is for

food and beverage only. Should your guest numbers fall short of the minimum spend, the full minimum tariffs will still be charged.

FINAL NUMBERS AND MENU SELECTION

Once final numbers are provided to The Island, this is confirmed, and the final invoice will be issued based on these numbers. Catering will be provided for this number, and this will be the minimum charged irrespective of lastminute cancellations or no-shows. Guest cancellations cannot be credited towards other elements of your event including additional styling. All food and beverage is subject to seasonal change, however notification will be given for this.

BAR TABS

Pre-paid bar tabs must be used on the day of the booking, we do not credit or refund the difference if not fully used on the day. Functions with 30 or more guests who are being charged for drinks on consumption (rather than a beverage package) will only be able to order cocktails if the bartender has the capacity to do so. They have the right to refuse.

PRE-ORDERED FOOD

Any food that is pre-ordered must be paid for in full. This cannot be cancelled, and we do not credit or refund. We can offer takeaway containers if you feel that you have over ordered.

SPEECHES

We have a portable speaker and microphone available for use at no extra charge. Speech times must be agreed upon prior to the event date and are limited to 15 minutes in duration. (Food service needs to be paused during speeches, and the speaker and microphone may be required by multiple groups). Speeches must be appropriate, as other patrons are in listening distance.

CAKEAGE

You may provide your own celebration cake. We will provide crockery, cutlery and napkins for you to cut and serve the cake for your guests. There is no fee.

DECORATIONS & EQUIPMENT

The Functions Manager must be informed prior about any decorations or equipment being brought to the venue and they must approve it.

The Island staff are not responsible for setting up decorations. If you would like to decorate your allocated space, please do so 15 minutes before your event start time. Decorations must be removed by you at the end of your event. Strictly no glitter, no confetti and no Blue Tac to be used.

Any deliveries must be made on the same day as your event as we are unable to store any items at The Island. Items must be collected at the end of the event or before the venue opens the following day. We hold no responsibility for any damage incurred to any external decorations/equipment/props bought in to The Island eg. photo booth, AV equipment, signage, giant light up letters.

If agreed to leave overnight, please note that we cannot bring anything inside, as we do not have the storage or space, if stolen we don't hold any responsibility.

A LITTLE EXTRA FOR THE 18TH AND 21ST BIRTHDAY KIDS

A \$1000 bond is required (this will be refunded on conclusion of the event if no damage has been incurred). Security is required for all 18th and 21st birthdays. Security will be booked by The Island at a rate of \$60 per hour, per security guard, for a minimum of 4 hours. One guard for every 50 guests. This is an additional cost to the client and is not included in the minimum spend requirements. Guests are required to have proof of ID. We accept Australian Driver's Licence, Australian Driver's Learning Permit, WA Proof of Age Card or Passport.

TIMING

When booking your function, an agreed start and finish time is set. If guests arrive late to a function, we reserve the right to decline delaying the start time of your package. Your guests must vacate the space at the agreed finish time as we may need to set up for another booking or adhere to our liquor licence. The function organiser is responsible for helping The Island team move everyone along.

CANCELLATION POLICY

Whilst we understand, due to unforeseen circumstances, it may be necessary to cancel/postpone your event, the following must apply: all cancellations or change of date made incur a loss of full deposit. No credits will be given for change of date or for the general restaurant trade. All cancellations made within 14 days of your event will incur a loss of all monies due as stated on your invoice. Cancellations must be confirmed to The Island Functions Manager in writing. Due to unforeseen circumstances, extreme weather conditions or accidents, The Island reserves the right to cancel any booking and refund any deposit or payments made. No refunds can be made after the event has occurred.

DAMAGE

The person signing this form is financially liable for any damage sustained, or loss incurred to The Island property, fixtures or fittings, through their own actions, those of their guests, sub-contractors and contractors.

EXTREME WEATHER

We will do our best to keep you comfortable in extreme weather, however this is the risk you take. Should additional structures be required eg. marquee, umbrellas, heaters, these can be hired at the expense of the client.

SECURITY

Security is required for events of a certain size or at certain times of the year. Any event of over 100 guests requires security. It is at the discretion of The Island management to decide whether paid security contractors will be required for events less than 100 guests. If required, security will be booked by The Island at a rate of \$60 per hour, per security guard, for a minimum of 4 hours. This is an additional cost to the client and is not included in the minimum spend requirements.

PUBLIC HOLIDAY surcharges apply.

TERMS AND CONDITIONS

Terms and conditions are subject to change until full payment is made. The person signing this contract is financially responsible for all costs relating to the function/event booked.

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Functions Manager:

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